

Plans Complete For Florin Carol Sing

Final plans were made for the annual community caroling of Florin for Christmas Eve from 7 to 7:30 p.m.

The Rev. Howard Bernhart, Florin, will tell the Christmas

FARM SHOW PLANS NEAR COMPLETION

Harrisburg, Pa. With the 1956 edition of the Pennsylvania Farm Show less than three weeks away, preparations for the annual event - scheduled for Jan. 9 to 13 - are fast nearing the completion stage.

In this the fortieth annual exposition, some 570,000 square feet of space are available - nearly 60 times that occupied by the first show in 1917.

Premiums for the 1956 show total a record \$55,968 offered in 25 different departments.

Theme of the Farm Show will be "Farming for Freedom," the dedication of which the

continued freedom of operation. A Commission spokesman said that producers, processors, distributors and consumers of Pennsylvania farm products will benefit from what is destined to be the greatest of all Pennsylvania Farm Shows.

Huntingdon County has about one mile of improved roads for every two square miles of land.

Farm Show Commission refers to as "a timely measure of security and prosperity for all agriculture of the Commonwealth."

Based on past accomplishments of Pennsylvania agriculture, the 1956 show will provide what might be termed a forward look to still greater achievements that rural people may expect in the future under

continued freedom of operation. A Commission spokesman said that producers, processors, distributors and consumers of Pennsylvania farm products will benefit from what is destined to be the greatest of all Pennsylvania Farm Shows.

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MERRY CHRISTMAS

We wish to thank you for your kind response for listings to sell and inquiries to buy Real Estate.

When you desire to sell or purchase a house, a farm, a business or building lot, we will consider it a pleasure to serve you.

Our heartiest wishes to you and yours for
A MERRY CHRISTMAS

DANIEL E. GARMAN

85 EAST MAIN STREET

MOUNT JOY, PENNA.

PHONE 3-6911

REPRESENTATIVE

HAROLD L. NOAKER

226 NORTH MARKET STREET

ELIZABETHTOWN, PENNA.

PHONE 7-5889



To all our friends and patrons, we extend our heartiest good wishes for the merriest, brightest Christmas ever. Happy holiday, everyone!

JACK HORNER
SHOES
Columbia Mount Joy



'Tis the season, to be joyful, and to turn our thoughts gratefully to that first Christmas long ago. May peace and good cheer abide with you.

HESS BROS.
Custom Spraying
Florin, Pa.



May the joy of Christmas sing in your heart throughout the coming year. This is our wish for all our friends and neighbors at this happy holiday season. Good cheer, good fellowship and good health to you.

AARON G. LONGENECKER
Building Contractor



May this Yuletide season deliver to you joy to warm your heart, gifts to make your eyes sparkle and a Christmas Day so merry you will always remember it.

MUMPER'S DAIRY
Elizabethtown, Pa.



By BETTY BARCLAY

All types of meals will be served during the holiday season. Many different kinds of food will be prepared—some old and some new. The following recipes are offered as suggestions to enhance any festive meal. Why not try some of them on your "Merry Christmas Menu"?

Honey Grapefruit Marmalade
(Yield: about 9 medium glasses (4 1/2 lbs.) marmalade)

3 cups prepared fruit (2 medium grapefruit)
2 cups (1 1/2 lbs.) honey
3 1/2 cups (1 1/2 lbs.) sugar
1 bottle Certo fruit pectin

First, prepare the fruit. Remove skins in quarters from 2 medium-sized grapefruit. Lay quarters flat; shave off and discard about half of white part. With a sharp knife or scissors, slice remaining rind very fine, or chop or grind. Add 2 cups water and 1/2 teaspoon soda; bring to a boil and simmer, covered, 20 minutes. Drain rind. Remove seeds and tough membrane and core from peeled fruit; chop or grind pulp. Add to drained rind and measure 3 cups into a very large saucepan.

Then make the marmalade. Add sugar and honey to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/2 inch hot paraffin.

Wine Rennet Dessert
2 cups milk
1 pkg. vanilla rennet powder
1 tablespoon white wine
Peach slices
Maraschino cherries

Set out 4 or 5 dessert glasses. Warm milk slowly until lukewarm, stirring constantly. Test a drop on the inside of your wrist frequently. When it feels comfortably warm (110° F.) not hot, remove at once from heat. Add wine slowly. Stir in entire contents of package at one time. Mix until powder is dissolved—*not over one minute*. Pour at

once, while still liquid, into glasses. Do not disturb while milk sets—about 10 minutes. Chill. Garnish with peach slices and a cherry sliver.

Cranberry and Cheese Soufflé Salad
1 package lemon-flavored gelatin
1/4 teaspoon salt
1 cup hot water
1/2 cup cold water
1 tablespoon lemon juice
Dash of pepper
1/2 cup mayonnaise
1 package (3 ounces) cream cheese
1 cup whole cranberry sauce
1/2 cup drained diced orange sections
1/2 cup diced celery
1/4 cup chopped pecans

Dissolve gelatin and salt in hot water. Add cold water, lemon juice, and pepper. Blend mayonnaise with cream cheese. Add to gelatin mixture. Blend well with egg beater. Pour into refrigerator freezing tray.

Quick-chill in freezing unit (without changing controls) 15 to 20 minutes, or until firm about 1 inch from edge but soft in center. Pour mixture into bowl and whip with egg beater until fluffy.

Fold in cranberry sauce, oranges, celery, and pecans. Pour into 1-quart mold, 8-inch square pan, or individual molds. Chill until firm in refrigerator (not freezing unit) about 60 minutes. Unmold and garnish with salad greens. Serve with additional mayonnaise, if desired. Makes 4 to 6 servings.

Party Punch For The Holidays
1 1/2 cups Karo syrup, Red Label
1/2 cup strongly brewed tea
1/2 cup lemon juice
1/2 cup orange juice
1 cup pineapple juice, or juice drained from canned fruit
1 quart ice water
1 4 oz. bottle maraschino cherries and juice (optional)
1 pint ginger ale

Combine all ingredients except ginger ale. Chill. Just before serving add ginger ale. Blend. If

maraschino cherries are not used, punch may be tinted a delicate pink by adding 1/4 teaspoon red food coloring. Makes 2 1/2 quarts, sufficient for about 12 servings.

Date Nut Confections
(makes 64 one-inch squares)
1 (7 1/2 oz.) package pitted dates
1/2 cup raisins
1 cup (4-oz. can) walnut meats
1/2 cup (1/2 15-oz. can) sweetened condensed milk
Confectioners' sugar

Put fruits and walnuts through food chopper using medium blade. Add condensed milk to mixture; blend well. Sprinkle about 1/4 cup of the confectioners' sugar over bottom of (8 x 8 x 2-inch) square baking pan. Spread mixture evenly over sugar. Sprinkle top lightly with confectioners' sugar. Chill until firm. Cut into 1-inch squares. If desired, roll in additional confectioners' sugar. Serve cold.

Chef's Treat for Children
No matter how busy you may be with holiday activities, the children, rushing home at lunchtime, have to be fed. You can convert such inexpensive and substantial mainstays as rice, spaghetti and noodles into luncheon specials if you combine them with a canned sauce. The Chef Boy-àr-dee sauces come with mushrooms and with meat. The basic tomato sauce is skillfully seasoned and flavored and it really makes the thrifty filler foods delicious. The sauces convert leftover meat, fish and vegetables into real luncheon treats, too.

Leftover Meat Pie
Place two cups of diced left-over cooked beef, lamb, veal, pork or chicken in a greased casserole. Add two cups left-over peas, lima or green beans, alone or in combination, to the meat. Then pour on the contents of one 8-ounce can of sauce with mushrooms or with meat. Sprinkle with crumbs and bake in moderate oven (350° F.) for fifteen minutes. Surround casserole with slices of toast, cut in two triangles, and serve the pie on the toast.

Fun With Food
Junior grade cook-housekeepers get special attention this Christmas. A new Campbell Kids Making Set by Mirro Aluminum provides equipment just like mother's. The Campbell Kids Cooking Set has all the equipment needed for making soup and sandwich snacks and 6 cans of real soup too. Children and mothers will both enjoy the new magnetic potholder sets by Edith Herman decorated with a gay Campbell Kid motif. They park securely on the wall or stove without any need for hooks. Wonderful for cleaning up is a new Play-vac that's powered by harmless flashlight batteries and really picks up crumbs. A clear plastic hose shows dirt going through while the Play-vac operates.



We herald the holiday season with warmest wishes for the health and happiness of all our loyal friends and good neighbors. Merry Christmas, everybody!

M. S. SENSENING
Formerly Geo. W. Leaman



From the littlest angel to awaken on Christmas morn to the oldest of Santa's helpers on Christmas eve, we send our cheeriest Yuletide wishes. May the holiday season be a joyous one for you, filled with all of the delightful things that spell Christmas cheer throughout the world. To everyone, a Merry Christmas.

CARL B. DROHAN
Building & Supply
R. D. 2, Mount Joy, Pa.

Acme Super Markets

Open Thursday until 9 P. M., Friday 9 P. M.
Saturday, Christmas Eve, 6 P. M.

Closed Monday, Christmas

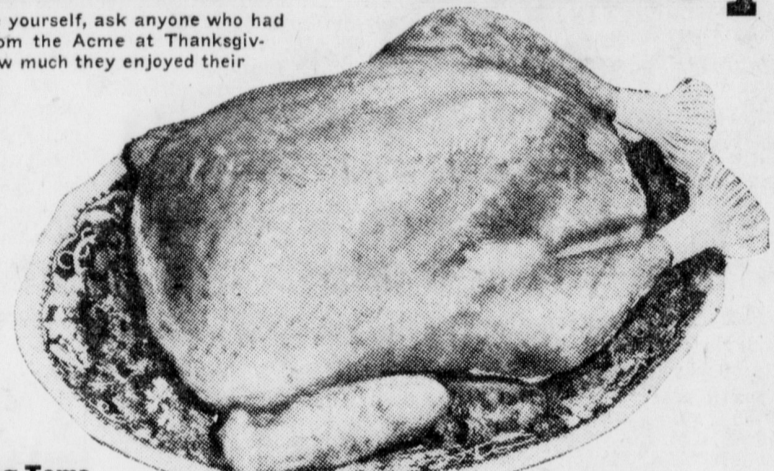
We Wish You a
**Merry
Christmas**



Crown Your Christmas Feast
with a Famous, Oven-Ready

Lancaster BRAND Turkey

If you did not enjoy one yourself, ask anyone who had a Lancaster Turkey from the Acme at Thanksgiving. They'll tell you how much they enjoyed their tender, juicy, and full-breasted, meaty bird because there's nothing finer in the country. Only the pick of the nation's flocks are good enough to bear the Lancaster Quality Tag. Why not be sure of your enjoyment at the table - why take chances with anything less than the best? - especially when you can be certain it costs no more at the Acme.



Oven-Ready Young Toms

17 to 22
lbs

47^c

Fancy Young Hens
11 to 14 lbs

53^c

Beltsville Turkeys

Small, Lean Smoked

HAMS

Full Shank
Half lb

41^c

Full Butt
Half lb

49^c

Whole Ham
lb

45^c

Lancaster Ready-to-Eat Hams

GWALTNEY'S SMITHFIELD HAMS

CANNED HAMS Goetze or Ess-Kay
ESS-KAY CANNED HAMS
LEAN SLICED BACON
FRESHLY GROUND BEEF

lb 89c
6 1/2-lb ea \$5.39
5 lbs ea \$4.39
lb 37c
3 lbs 95c

Whole Ham lb

49^c

Fresh Pork
SAUSAGE MEAT
-lb bag **29^c**

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While Supply Lasts—With each loaf of
Supreme Enriched Bread 1 lb loaf **15^c**
Old-Fashioned Home-Style Bread 1 1/2 lb loaf **22^c**
Whole Iced or Raisin Pound Cakes ea **75c**
Virginia Lee Fruit Cakes 1-lb cake **99c** 2-lb cake **\$1.95**

Pumpkin Pies ea **49c**
Mince Pies ea **59c**
Virginia Lee
Banquet Walnut
Pound Cakes
ea **69^c**

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33c size Sweet, Juicy Fla.
ORANGES
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Fresh, Crisp Calif. Pascal
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Fancy Cape Cod lb pkg **19^c**
STAYMAN WINESAP APPLES U. S. No. 1 4-lb bag **29^c**
SWEET POTATOES U. S. No. 1 Md. Golden 3 lbs **19^c**
IDAHO RUSSET POTATOES Mealy 10-lb bag **55^c**
FANCY TOMATOES Selected Slicing 2 ctns **25^c**

Red Delicious Apples Western 2 lbs **29c**
Fresh Cooanouts 2 for **29c**
Fresh White Mushrooms pint box **29c**

Fresh Fla. Sugar Corn 5 ears **33c**
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Yellow Onions U. S. 1 3 lbs **19c**

Ideal Chopped Spinach 2 14-oz pkgs **29c**
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Golden Pumpkin Ideal 2 No 2 1/2 cans **31^c**
Ideal Mince Meat 28-oz jar **39^c**
Ideal Instant Coffee 4-oz jar **79^c**
Sauer Kraut Ideal Long Cut or Libby's 2 27-oz cans **35^c**
Del Monte Pears 29-oz can **39^c**
Green Giant Peas 16-oz can **18^c**
Ideal Fancy Peas Red Band 2 16-oz cans **35^c**
Gold Seal Flour 10 lb bag **75c** 5-lb bag **39^c**
Pineapple Juice Ideal 2 46-oz cans **45^c**
Pure Apple Cider Repp-U-Tation 1/2 gal jug **37^c**
Sweet Mix Pickles Majestic qt jar **37^c**
Orange Juice Ideal Fancy 46-oz can **29^c**
Princess Margarine 2 lbs **37^c**

Ideal Fancy Jellied
**Cranberry
Sauce**
2 16-oz cans **29^c**
Calif. Diamond
WALNUTS
lb **57^c**
Mixed Nuts lb **55c**
Bala Club Ass'd
BEVERAGES
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Prices effective thru Sat., Dec. 24, 1955. Quantity Rights Reserved.